

PA-IDC

QUERY CONTROL FORM			RTIS USE ONLY		
Application No.	09/884,392	Prepared by	MPB	Tracking Number	05908982
Examiner-GAU	Bhat-1961	Date	4/21/04	Week Date	2/23/04
		No. of queries	1	IFW	

JACKET

a. Serial No.	f. Foreign Priority	k. Print Claim(s)	p. PTO-1449
b. Applicant(s)	g. Disclaimer	l. Print Fig.	q. PTOL-85b
c. Continuing Data	h. Microfiche Appendix	m. Searched Column	r. Abstract
d. PCT	i. Title	n. PTO-270/328	s. Sheets/Figs
e. Domestic Priority	j. Claims Allowed	o. PTO-892	t. Other

SPECIFICATION	MESSAGE		
	<p><i>The instruction (amendment) to delete "process" and insert "A process" in claim 11, line 1, cannot be applied. The word "process" is not found in claim 11, line 1.</i></p>		
	<p><i>Please verify.</i></p>		
	<p><i>Thank you</i></p>		
CLAIMS	RESPONSE		
RESPONSE			

1. An examiner's amendment to the record appears below. Should the changes and/or additions be unacceptable to applicant, an amendment may be filed as provided by 37 CFR 1.312. To ensure consideration of such an amendment, it MUST be submitted no later than the payment of the issue fee.

Authorization for this examiner's amendment was given in a telephone interview with Mr. McGowan on February 2, 2004.

The application has been amended as follows:

In the Claims:

Claim 4, line 2, delete "such as Citrem LR10tm"

Claim 9, line 3, delete "such as lecithin"

Claim 10, line 2, delete "claims 1", insert --Claim 1--

Claim 11, line 1, delete "Process", insert --A process--

Add the following new claim

--Claim 15. Emulsion according to claim 1 which is essentially free of lecithin.--

2. Any inquiry concerning this communication or earlier communications from the examiner should be directed to N. Bhat whose telephone number is 571-272-1397. The examiner can normally be reached on Monday-Friday, 9:30AM-6:00PM.

If attempts to reach the examiner by telephone are unsuccessful, the examiner's supervisor, Milton Cano can be reached on 571-272-1398. The fax phone number for the organization where this application or proceeding is assigned is 703-872-9306.

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6. (currently amended) Emulsion according to claim 1, wherein the browning agent is present in an amount of from 0.1-5%, preferably from 1-3% by weight, based on the total composition.

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7. (original) Emulsion according to claim 1, wherein the composition further comprises a flavour composition which is essentially present in the oil phase.

8. (original) Emulsion according to claim 7, wherein the flavour composition is selected from the group of fat soluble savoury flavours.

8. (original) Emulsion according to claim 1 which is essentially free of proteinaceous material and essentially free of compounds with primary or secondary amino groups such as lecithin.

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10. (original) Container for holding a liquid, said container comprising dispersing means, pressurizing means and an emulsion according to claim 1.

11
11. (currently amended) Use of an emulsion according to claim 7A method for imparting a flavour to foodstuffs, by comprising spraying said emulsion the emulsion according to claim 7 onto the foodstuffs prior to a heating step.

12. (currently amended) Use of an emulsion according to claim 1A process for imparting a brown or golden brown color to foodstuffs, by comprising spraying said emulsion the emulsion according to claim 1 onto the foodstuffs prior to a heating step.